

R.H.

SALUMI SELECTION

Mortadella, Tartufo, Chilli Soppressa
Kangaroo Salami, Villani Culatta Prosciutto 18 month old

POTATO BREAD

515 olive oil

MARINATED OLIVES

BEETROOT SUNFLOWER SEED DIP

Goats cheese cream, walnut crisp

NATIVE OYSTER

Pink Peppercorn Vin, lemon

MARINATED SARDINES ON TOAST

Preserved lemon, dill

CHIVE WAFFLE

Horseradish cream, salmon roe

TEMPURA SOFT SHELL CRAB

Thai basil, green peppercorn

RAW ALBACORE TUNA

Ginger Ponzu, yuzu kosho, pickled onion

CHARRED ASPARAGUS

Taramasalata, flaked almonds, pickled chilli

WOODFIRED LEBANESE EGGPLANT

Red miso, furikake, coriander

WOODFIRED SQUID

Green romesco, roast garlic, chive oil

ZUCCHINI

Stracciatella mousse, soybean, mint vinaigrette

35

10

12

13

7EA

7EA

10EA

15EA

29

22

24

30

22

FRIED BARRA WINGS

Almond skordalia, nduja butter

SPICED CHICKEN MARYLAND

Chickpea dahl, coconut butter, curry leaf

FARRO AND LENTIL SALAD

Charred broccoli, silken tofu, cashew, lime dressing

GARDEN SALAD

Marinated feta, cannelli beans, pear, balsamic dressing

FALAFEL STUFFED PEPPER

Carrot hummus, dukkha, Za'atar oil

MONKFISH

Saffron cream, mussels, charred cos, green olive tapenade

WOODFIRED LAMB RUMP

Cucumber yoghurt, artichoke hearts, garlic shoot salsa

250G SHER WAGYU SCOTCH FILLET MB 6-7

Confit spring onion, whipped brown butter, mustard seed

AFFOGATO

Vanilla ice cream, St.Ali espresso

(Add Amaretto, Bailey's, Nocello + 14)

WOODFIRED CHOCOLATE CHIP COOKIE

Malt ice cream

WHITE CHOCOLATE MACADAMIA BLONDIE

Miso caramel, shiso cream

SELECTION OF LOCAL CHEESE

Fruit preserve, lavosh

29

26

22

18

30

44

44

85

8

16

17

32

SHARING IS CARING

THE VINEYARD PICK • 59PP

A selection of our chefs' favourites, perfect with wine.

Ideal for couples and small groups.

Dishes include potato bread, chive waffle, woodfired squid,
spiced chicken maryland and farro and lentil salad.

Available Monday - Thursday.

THE CLASSIC HARE SHARE • 85PP

The best of rare hare, a feast to consume excessively,
with wine and robust repartee for groups of 2 or more.

Dishes include potato bread, salumi selection, marinated sardine on toast
zucchini, woodfired Lebanese eggplant, monkfish, woodfired lamb rump,
farro and lentil salad and white chocolate and macadamia blondie.





A TASTE OF OUR OWN

2023 R.H. SPARKLING

Chardonnay and pinot noir, baked goods, honey hints, richly fruited

G B
18/85

2025 R.H. PINOT GRIS

Lifted pear, rose petal, hints of butterscotch

17/80

2023 LL VINEYARD PETRICHOR CHARDONNAY

Stone fruit, powerful structure, crisp finish

28/140

2019 WCV CHARDONNAY

Meyer lemon & honey, powerful, great freshness

22/100

2023 LL VINEYARD CHARDONNAY

Honey, lemon meringue, hazelnut, long palate, subtle oak

20/85

2023 R.H. ROSE

Cranberry, dried mint, refreshing & dry

15/60

2023 LL VINEYARD PINOT NOIR

Black cherry, ripe fruits, campari notes, fresh and long palate

20/85

2022 DL VINEYARD PINOT NOIR

Black cherry, musk & vanilla, firm texture & tannins

85

2022 HR & RM VINEYARD PINOT NOIR

Blood orange, dried mint, voluminous flavour & silky tannins

85

2022 R.H. SHIRAZ GRENACHE

Fragrant dark berry, white pepper, beautifully balanced

15/60

2024 R.H. NEBBIOLO

Pomegranate & rose petals, richly fruited with balancing grip

15/60

2023 RJ & CJ VINEYARD SHIRAZ

Raspberry, white pepper, whole bunch ferment complexity

20/85

2023 LL VINEYARD O'LEARY PINOT NOIR

Maraschino cherry & campari notes, complex, fine and long

160

SPIRITS

Gin, vodka, whisky, tequila & rum are available.
Please speak to our team to see what options are available at the bar.

MATES GRAPES

MOËT & CHANDON IMPERIAL BRUT

White fruit, citrus fruit, brioche, fresh nuts

G B

2024 BAILLIEU PINOT GRIS, MP, VIC

Beurre bosc pear & honey, minerally textured, light finish

75

2021 MAMMOTH PINOT NOIR, MP, VIC

Perfumed, compelling, long sinewy structure

130

BEERS

Tar Barrel Everyday Ale Mid - 3.3%

BIG/SML

14/11

Mr. Banks Lager Life - 4.7%

14/11

Tar Barrel Corner Pale - 4.9%

14/11

Devilbend Hazy Ale - 5.2%

14/11

Red Hill Pilsner - 5.2%

15/12

Burner IPA - 6.2%

14/11

Heaps Normal XPA - Less than - 0.5%

10

Prickly Moses Otway Light - 2.9%

10

Mr. Little Apple Cider

12

COCKTAILS

WILY FOX

Bulleit Rye, Brookie's Macadamia and Wattleseed, Vanilla, Egg

24

ELEGANT HARE

Caramelized Pear and Cinnamon infused Ketel One Vodka, Butterscotch and Pear Shrub

24

SOUR TROUT

Rhubarb infused Saint Felix Gin, Rhubi Liqueur, Lemon, Rosemary and Aquafab

24

SILLY GOOSE

Lavender infused Espolon Tequila, Italicus, Fortified Strawberry, Lemon and Strawberry Jam

25

R.H. SPRITZ

Ginger infused St Felix Limoncello, Grapefruit

25

MOCKTAILS

VIOLET AURORA

Blue Pea Flower infused Lyre's Pink London Spirit, Lychee, Lemon

15

PERSEPHONE'S GARDEN

Lyre's Prosecco, Apple Juice, Elderflower, Lime, Mint

15

SOFT DRINKS AND JUICES AVAILABLE

NON ALC WINES

NON 1, ROSÉ WINE ALTERNATIVE

Salted raspberry, chamomile, organic cane sugar

15

NON 2, RED WINE ALTERNATIVE

Caramelised pear, kombu, organic cane sugar

15

NON 3, WHITE ALTERNATIVE

Toasted cinnamon, yuzu, organic cane sugar

15

BOTTLED WATER

CAPI SPARKLING 750ml

12

CAPI STILL 750ml

10

FILTERED TAP WATER AVAILABLE